

Montana Chef Competition Culinary Excellence Award Bronze Class: First Course



Recipe Name: Montana Poppers

Chef: Ron Morris, CEC

Restaurant: [The River Grille](#)



Montana Ingredients: [Amaltheia Dairy](#) goat cheese, [Mountain Lake Fisheries](#) batter mix and [Ostrem Farm](#) jellies.

Yield: Four to five plated appetizer servings (8-10 poppers, two poppers per serving)

Chef Profile:

Ron Morris, chef and owner of the River Grille, 1225 Custer Avenue in Helena, received a Bronze Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Morris has been at the River Grille for seven years. His Bronze Class award was in the appetizer category for a creation titled: Montana Poppers with Raspberry Jalapeno BBQ Sauce. (See recipe.)

His advice to aspiring cooks: "Always buy the best quality products available."

Amount Ingredients

Montana Poppers

16 oz.	Chicken thigh meat, boneless & skinless
8 oz.	Amaltheia Dairy Roasted Garlic Chevre
1 oz.	Scallions, white and green parts minced
1 lb. (8 to 10 each)	Anaheim chiles, fresh
2 each	Eggs, large
12 fl. oz.	Buttermilk
2 cups	Mountain Lake Fisheries Montana Fixins Frying Batter Mix
2 fl. oz.	Raspberry Jalapeno BBQ Sauce (see recipe)

Raspberry Jalapeno BBQ Sauce

4 oz.	Ostrem Farm Raspberry Jelly
4 oz.	Open Pit BBQ Sauce

Garnishes:

Scallions, bias cut

Method:**Montana Poppers**

Bake, broil, or poach the chicken until done. Cool thoroughly and cut into ¼ inch dices. In a medium-size mixing bowl, thoroughly blend together the chicken, chevre, and minced scallion. Cover and refrigerate until ready for use. Lightly fire roast the chilies until just barely charred, set aside until cool. Make a slit in each pepper from the stem end to approximately ¼ inch from the tip and carefully clean out seeds and peel. Stuff each chili with approximately 2 ounces of the chicken mixture (be careful not to over-stuff), and pinch the cut edges of the pepper closed. Mix together the eggs and the buttermilk and place in a container large enough to dredge one of the peppers in. Place the batter mix in another similar container. Bread each pepper in the following order: batter mix/ egg mixture/ batter mix. Place the peppers in an approved storage container. Cover, label and refrigerate until ready for use. Fry the peppers in 360° oil until golden and heated through, approximately four minutes. Plate appropriately and serve with Raspberry Jalapeno BBQ Sauce.

Raspberry Jalapeno BBQ Sauce

Combine the jelly and the BBQ sauce until smooth. Transfer to an approved storage container, cover, label, date and refrigerate until ready for use.

Presentation / Plating Notes: Plate on colored tile over a napkin-lined 12-inch dinner plate. Garnish with bias cut scallions and a two-ounce ramekin of Raspberry Jalapeno BBA Sauce. Serve immediately.